



Simply Irresistible

“Sweet Dreams” at the Wine, Food, and Art Festival meant toss out the diet and live for the day!

If one wanted to stick to their diet, then they had to take a pass on the Friday evening installment of the 3rd Annual Wine, Food and Art Festival that took place over the past weekend. “Sweet Dreams are made of Chocolate” was a dream of an event, and the Westin Resort Culinary staff, joined by the chef of the Pirate’s Nest restaurant offered sweet temptation to all those that attended.

“Divine Decadence” defines the delicious diversity of pastries and confections offered by celebrity Chef Pascal Cherance and the representatives of El Rey Chocolates from Venezuela. White and dark chocolate cheesecake, mini-soufflés, chocolate dipped meringues, and chocolate mousse tartlets were tempting, and proved not only delightful to the taste buds, but also pleasing to the eye.

Additionally pleasing were the beautifully boxed chocolates offered by El Rey under the “Kakao” label, each a work of art to taste and look upon. Such an event would not be complete without a chocolate fountain, but “Sweet Dreams” boasted three, in white, milk and dark chocolate, with a proper accompaniment of fruits and cakes for dipping.

An ice cream filled formed filo cup laced with chocolate and cream from the Pirate’s Nest added not only delight to the night, but certainly an inch or two to everyone’s waistline! Again, attendees had the opportunity to feast their eyes on the beautiful artwork collected by curator Gilbert Senchi for the “art” part of this festival, and while enriching the soul, viewers could be comforted that they did not put on a pound.

The true challenge for the evening was to Aruba’s wine distributors, deciding what selections from their fine collections of vintages would best compliment the sweet desserts. Most chose a stronger, fruitier port wine, such as Rosa Regale from Romar Trading, or the Tawny Port from the Sheffield vineyards of California offered by Playa Trading. Pepia Est selected Mount Gay Extra Aged Rum from Barbados to pair with the sweet treats. Finally, quite a few chose to relax with a specialty coffee from Smit & Dorlas, making the event, combined with a wonderful performance by the John Hoey Jazz Band the perfect “after dinner” experience!